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United States
Department of
Agriculture

Food Safety
and Inspection
Service

Meat and Poultry
Inspection
Program

April 1982

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Issuances of the Meat and Poultry Inspection Program

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PROCUREMENT SECTION
ORDERS & SERIAL RECORDS

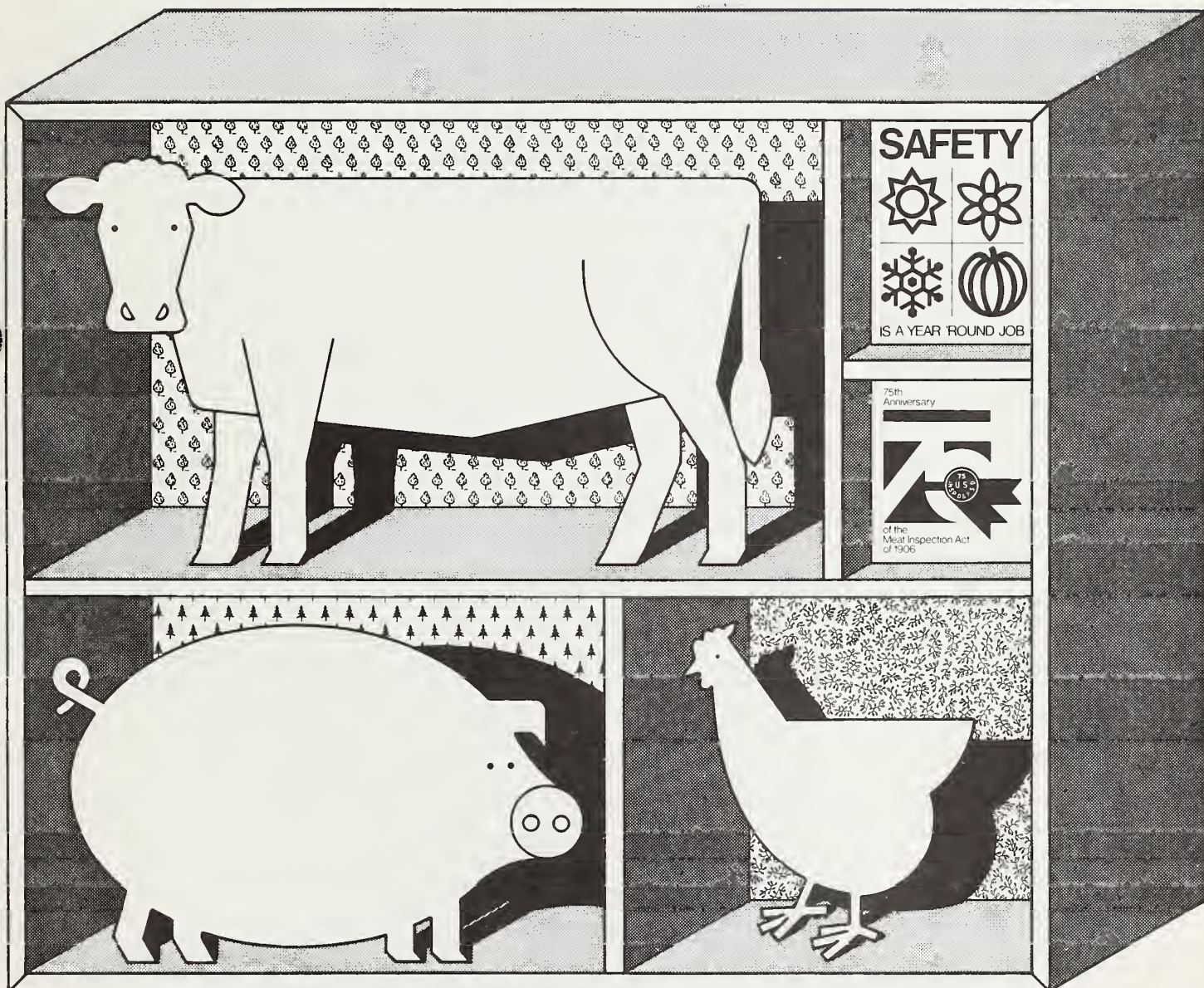


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Regulations

UNITED STATES DEPARTMENT OF AGRICULTURE
Food Safety and Inspection Service
Meat and Poultry Inspection
Washington, D.C. 20250

Meat and Poultry Inspection Manual

Date: April 1982

Change Number: 82-4

MAINTENANCE INSTRUCTIONS

Remove Page	Insert Page	Numbered
45 and 46	45 and 46	82-4
49 through 52	49 through 52	82-4
85 and 86	85 through 86a	82-4

Bulletins Cancelled

Changes on pages 45, 46, 49 through 52, 85 through 86a cancel MPI Bulletin 80-2.

Pen-and-Ink Changes

Page 246, section 22.32, add a new paragraph at the end of the section to read as follows: "All product must bear bilingual labeling."

Page 246, section 22.32, paragraph 3, second sentence, add the word "Beef" immediately preceding the word "Livers".

Page 261n, section 22.63, (a),(3),h, lines 2 and 3, remove the words "Renal lymph nodes should also be incised."

Page 261y, section 22.82 (b),(1), insert the following sentences at the end of the paragraph: "Poultry products entering Switzerland may be tested for Salmonellae. Salmonellae-positive samples may result in rejection of shipments."

diseases shall be segregated into designated (suspect) pens or coops for examination by an MPI veterinarian. Alternative (Livestock). Plant management may elect to use an alternative procedure, provided (1) facilities and volume of operations are suitable, as determined by area supervisor; (2) all abnormal animals are segregated; and (3) all animals (normal and abnormal) are held until examined by the inspector.

The inspector must (1) examine all animals found normal by the establishment while they are "at rest"; (2) select 5 to 10 percent of such animals from several lots, and observe them on both sides while in motion; (3) examine--at rest and in motion--each segregated abnormal animal and tag any suspect.

Plant failure to segregate all abnormal animals and to hold all animals for inspection will require regular procedures.

9.7 IDENTIFICATION; CONTROL (LIVESTOCK)

Adequate identification and control over inspected animals shall be established.

(a) Report; Certification

Animals shall not be removed from pens and sent to slaughter until a report (pen card), certifying that inspection was performed, is delivered to the inspector assigned to post-mortem inspection.

Such report shall include date, species, number of animals, breed, time of inspection, lot and pen number, and inspector's signature.

(1) Animal-report comparison.

Throughout the day ante-mortem certification reports should be compared with number of animals brought to slaughter to assure that all receive ante-mortem inspection.

(2) Report file. Ante-mortem inspection reports shall be filed in the inspector's office for one week.

(b) Variation

To accommodate small, large, or unusual operations, modified systems may be approved by area supervisor, provided they assure identification and control over inspected animals.

9.8 DELAYED SLAUGHTER (LIVESTOCK)

When ante-mortem inspection cannot be done on the day of slaughter, low volume plants (only) may slaughter--not later than the following morning--animals inspected late on the preceding afternoon, provided:

1. The number of animals does not exceed that which can be slaughtered and chilled at the plant in one day.

2. Preoperative sanitation inspection of the slaughtering department can be done simultaneously.

3. Animals tagged "U.S. Suspect" are slaughtered in the inspector's presence.

4. An identification and control system over inspected animals is established as follows: (a) self-locking or sealing tags, or other acceptable devices are used, kept in the inspector's custody, and applied in his presence during ante-mortem inspection; and (b) a tattoo or other suitable device is used on mechanically dehaired swine.

9.9 SAFETY

The inspector shall be in a safe place during ante-mortem inspection. He must use the required walkway platform for horses or other equines.

9.10 INHUMANE HANDLING (LIVESTOCK)

The inspector should caution management against inhumane practices resulting in injury or unnecessary pain to animals. If such practices are

*
*
*
*

- * not promptly corrected, he should take
- * the actions required by section 313.50
- * of the regulations.

DISPOSITION

Subpart 9-B

(Regs: M-309; P-Subpart J)

9.13 NORMAL ANIMALS

Livestock or poultry can be passed for regular slaughter when ante-mortem inspection does not reveal diseases or abnormalities.

9.14 SUSPECTS

Animals (livestock or poultry) with signs of abnormalities or diseases shall be restrained and closely examined by an MPI veterinarian.

When inspection of abnormal animals reveals an abnormality or disease requiring a more detailed post-mortem examination to determine carcass disposition, such animals shall be passed for slaughter and handled as "suspects."

(a) Livestock

(1) **Suspect tag.** Suspects shall be identified with a "U.S. Suspect" tag and slaughtered separately.

(2) **Tattoo (swine).** Suspect swine, if mechanically dehaired, must also be identified with tattoos to assure identification through dehairing.

(3) **Form MP 402-2.** This form (card) shall be completed for each animal tagged and shall be given to the post-mortem inspector before slaughter.

Exception! A separate form is necessary for each bovine with epithe-

lioma of the eye, actinomycosis, or actinobacillosis. However, affected animals shall be segregated into separate lots and condition and number of animals shall be recorded on the form.

Although only one form is completed for each different condition in a lot, such animals must be handled as suspects. When slaughtered, they must be individually identified with a multi-sectioned "U.S. Retained" tag, and recorded as suspects on Forms MP 403 and 403-6.

(b) Poultry

Poultry with signs of abnormalities or diseases--dirty, ruffled feathers; swollen sinuses and/or wattles; eye and/or nostril discharge; off-color diarrhea and pasty vent; swellings; lameness; ascites; cachexia; CNS disorders (wry neck), etc.--shall be handled as suspects.

Each suspect may be retained and slaughtered at the end of the day's operation, if practicable and adequate facilities are available, or all poultry in the lot may be slaughtered and handled as suspect.

In either case, line speed shall be reduced to allow adequate post-mortem inspection.

9.15 CONDEMNED

When ante-mortem inspection of abnormal animals (livestock or poultry) reveals a dying condition, a disease or condition requiring carcass condemnation on post-mortem inspection, or a disease or condition requiring further observation or treatment, such animals must be identified as "U.S. Condemned" and must be withheld from slaughter.

(a) Livestock

Condemned animals must be tagged "U.S. Condemned," and must either be promptly killed by plant employees and disposed of as required, or must be held for observation and/or

subsequent live poultry are found with a reportable disease, the flock shall be withheld until history is obtained, Federal and State authorities are notified, and action is initiated. This may require flock quarantine and treatment.

(3) **Removal.** Poultry with or suspected of a communicable disease may be removed from the plant at owner's request. However, they are subject to Federal and State laws on disease control and eradication.

(4) **Ornithosis.** Signs of this disease are indistinguishable from those of C.R.D., Newcastle, and other poultry diseases.

Affected poultry may show listless, drooping wings, ruffled and dirty feathers, greenish-white fecal accumulations around vent, shivering fits, weakness, imbalance, etc.

The first birds showing suspicious signs shall be observed on the eviscerating line for air-sac involvement, pericarditis, and/or plastic exudate commonly found in ornithosis or other communicable diseases.

Inspectors assigned to post-mortem inspection must notify the inspector in charge of these findings.

Inquiry may reveal a history of symptoms that have been frequent in the flock at the farm, and/or influenza-like symptoms that have been observed in persons handling the flock.

Live poultry with signs of ornithosis and those showing lesions of such disease on post-mortem inspection shall be condemned.

Poultry released from quarantine may be slaughtered and judged on post-mortem inspection under combined supervision of appropriate officials.

SLAUGHTER AND DRESSING

Subpart 10-A

Regs: M-390, 391; P-Subpart I)

Adequate slaughter and dressing procedures result in wholesome product. All procedures shall be conducted to prevent or minimize possibilities of carcass and/or product contamination.

HUMANE SLAUGHTER

10.1 LIVESTOCK

* The Humane Methods of Slaughter Act
* of 1978 makes humane slaughtering and
* handling mandatory for all cattle,
* sheep, swine, goats, horses, mules,
* and other equines slaughtered under
* inspection. It dictates that animals
* be made insensible to pain (unconscious)
* before they are shackled, hoisted, or
* cut. The law exempts ritually
* slaughtered livestock from the
* requirements of the Act.

(a) Handling Requirements

* Animals shall be handled humanely
* in the livestock pens and while being
* driven to and from the pens. Driving
* shall be accomplished with a minimum
* of excitement and discomfort.
* Downer animals shall not be dragged
* while conscious. The animal should
* be stunned before moving it. Section
* 313.50 of the regulations specifies
* actions the inspector must take when
* he observes inhumane handling and
* stunning methods being used.

(b) Electric Stunning

(1) Procedure. Electric stunning devices produce anesthesia in the animal by conveying an electric current through the brain. Uniformly placed electrodes and adequate electric exposure produce anesthesia.

To ensure that electrically stunned animals do not regain consciousness during bleeding, they should be stuck within 30 seconds after stunning.

(2) Animal crowding. Crowding and stunning an excessive number of animals should be avoided. It may result in animals slipping, falling, becoming badly soiled or injured.

(3) Observation. The inspector should frequently observe stunning procedures and determine whether livestock are properly anesthetized before shackling and bleeding.

* * *

(c) Recording Violations

Whenever a violation of the Humane Methods of Slaughter Act occurs and operations are stopped, the inspector in charge shall notify plant management of the reasons for taking action. If the situation is corrected and the problem resolved, operations may resume. Send a written report to the Area Supervisor containing the following information:

1. Nature of violation.
2. Who in plant management was notified.

- * 3. Length of time operations stopped.
- * 4. Correction made or nature of assurances given.
- * 5. Indicate if problems were resolved locally or were referred to higher supervision. The Area Supervisor shall maintain a file of the reports received.

* * *

PROCEDURES

10.3 CATTLE

(a) Animal Washing

If washed, cattle should be dry or dry enough to prevent dripping when stunned.

(b) Bleeding

Animals should be bled as soon after stunning as possible to utilize post-stunning heart action and to obtain complete bleeding.

(1) **Landing area.** The "dry" landing area, where stunned animals are discharged from the knocking box, should be kept clean and as dry as possible.

Bleeding should not occur in this area unless it's impractical from a facility viewpoint. In such case it must be cleaned after each carcass by squeegeeing and/or washing.

(2) **Blood Collection.** Blood from condemned carcasses must not be saved for edible purpose.

(i) **Procedure.** Blood, saved for edible purpose, must be collected without contamination. An acceptable method is placing a funnel inside skin edges of stick wound and against the carcass.

(ii) **Identification.** Carcass and blood must be kept identified until carcass inspection is completed.

(iii) **Defibrination.** Blood clotting may be prevented with approved anti-coagulants or mechanical defibrination. The latter must be done with suitable metal beaters (not with hands) cleaned and sanitized after each lot of blood.

(c) Carcass Spacing

Carcasses shall be spaced from bleeding area to last inspection point to prevent unskinned carcasses contacting and contaminating skinned carcasses or parts.

(d) Carcass-Head Identification

Carcasses and corresponding heads shall be identified before head removal by duplicate numbered tags, securely attached by plant employees.

(e) Head Handling

(1) **Removal.** Heads shall be removed soon after skinning without contamination from contacting carcasses, floor, walls, fixed objects, or otherwise. Rumen content contamination may be prevented by pulling the head sharply to one side as it is cut.

Horns and hide pieces must be removed before head washing.

(2) **Washing.** Heads shall not be stored on or contact floor of head washing cabinets. They shall be washed in approved compartments or areas controlling water splash and preventing contamination to adjacent heads or carcasses.

Oral and nasal cavities shall be thoroughly flushed before washing outer surfaces.

Heads presented for inspection must be free of hair, hide pieces, ingesta, or other contamination.

(f) Esophagus Rodding and Tying

Esophagus (weasand) shall be rodded or otherwise separated from surrounding tissues to prevent carcass contamination.

Rodding is required when abdominal viscera are removed separately from thoracic viscera.

"Rodding" consists of positioning the looped end of a metal rod around the esophagus and pushing it through the thoracic cavity up to the diaphragm. This separates the esophagus from the trachea and lungs and permits its removal, through diaphragm and thoracic cavity, without breaking during evisceration.

To prevent escape of rumen contents and carcass-viscera contamination, esophagus shall be effectively rodged and tied before evisceration.

(g) Skinning

(1) **"Bed" system.** After head removal, carcass may be placed on skinning bed. Carcass and head skin must be handled without neck tissue contamination. This may be done by leaving the ears on the hide and tying the head skin (except in "kosher" dressing). Tying may be omitted, if each carcass is dropped without exposed tissues contacting the floor.

Feet must be removed before carcass is otherwise cut. They may be separated by one transverse cut through hide and joint, or by cutting the hide medially and laterally along the shank, leaving a hide flap, and then separating the joint.

Except for sticking and starting skinning procedures, skin should be cut from inside outward to prevent carcass contamination with cut hair.

Hair side of hide should be carefully rolled or reflected away from carcass during skinning.

Use of pritch stick must not result in carcass contamination.

When carcass is moved from skinning bed, exposed parts must not contact floor or fixed objects. Floor of this area must be cleaned after each carcass by squeegeeing or washing and, if contaminated with pus or other septic material, by sanitizing.

Washing must not result in splash to carcasses, product, or equipment.

(2) **"On-the-rail" system.** Skinning should begin with hind shanks and proceed downward, reflecting the hide away from the carcass. Lower skinning should begin after carcass passes common contact points (high skinning platforms). To prevent shank contamination, front feet may be removed after brisket and foreshanks are partially skinned.

(h) Udder and Penis Removal

Lactating udders shall be removed preventing soilage of carcass, facilities, or equipment. Any such carcass contamination must be immediately trimmed; contaminated facilities or equipment must be washed.

Penis (pizzle) must be removed without carcass contamination with urine. In bed layouts, penis must be removed while carcass is at half-hoist.

(i) Brisket Opening

After the hide is reflected from the midline, the brisket is opened to facilitate removal of thoracic viscera. In bed layouts, it is done while the carcass is on skinning bed; in on-the-rail layouts, it is deferred until the hide is removed.

(j) Tail Skinning

Tail shall be skinned without carcass or tail contamination. When a clamp is used, the tail tip is secured after skin removal. When the tail skin is removed with the hide by mechanical puller, the tail must be secured or otherwise arranged to prevent carcass contamination.

Since tails are highly contaminated with foreign materials--manure, urine, etc.--hands and tools must be washed as often as necessary.

(k) Bung Dropping

Bung must be dropped as a final part of rumping procedure. The perineal skin shall be reflected laterally over

Nares--mucopurulent exudate.

Air sacs--fibrinous plaques or fibrinopurulent exudate over air sacs and serous membranes.

Liver--enlarged, yellowish with greenish or brownish mottling; petechial and yellowish foci.

Heart--enlarged and flabby with accumulation of pericardial fluid.

Spleen--enlarged with yellowish necrotic foci.

Kidneys--swollen and pale.

Inspector's responsibility. In an outbreak of ornithosis or any reportable disease, the inspector in charge is responsible for all reporting requirements and actions described in 9.17 (c). He shall be familiar with regulations concerning use of cresylic disinfectants as required by "Interstate Transportation of Animals and Poultry, Regulations and Laws Administered by APHIS."

Inspectors shall cooperate with Federal and State authorities in ornithosis outbreaks involving poultry moved into official plants. Cleaning and disinfecting live poultry equipment will be done by cooperating with responsible Federal personnel and by working under their direction.

(y) Erysipelas

Most characteristic lesions are petechiae or diffuse hemorrhages in tissues and organs. Liver is enlarged, congested, often friable or mottled, and may contain necrotic foci. Kidneys may be enlarged and congested. Lungs may be congested or brownish. A catarrhal exudate containing blood may be in the intestine; intestinal wall may be inflamed, edematous, hemorrhagic, or even necrotic. "Snood" (leader) may be enlarged and ulcerated. Skin lesions may also be observed.

BYPRODUCT REINSPECTION (MEAT)

Subpart 11-C
(Regs: M-310,311)

11.9 PRODUCT HANDLING

To minimize contamination possibilities, accumulations of unworked product shall not be permitted.

Byproduct for edible use should be placed on cages or trucks with removable metal drip pans beneath, or otherwise suitably conveyed to the cooler; it shall be chilled promptly.

11.10 PHARMACEUTICAL PRODUCT

Such product should be handled and stored without interfering with the preparation or inspection of edible product, and without causing sanitation problems.

Pancreas from viscera condemned for other than pathologic conditions may be saved for pharmaceutical purposes, provided salvaging is done under inspector's direct supervision.

11.11 ABNORMALITIES

The inspector shall carefully examine organs and products for contamination or abnormalities. Possible variations found during this inspection are described below.

(a) Cheeks

Cattle--Contamination, parasites, cysts, eosinophilic myositis.

Calves--Contamination, ear tubes, hide.

Sheep--Contamination, ear tubes, wool pieces.

Swine--Hair, teeth marks, broken teeth, ear tubes, tonsils, rosin.

(b) Poll Meat

Cattle--Hair, contamination, bruises.

(c) Lips

Cattle--Hair sores, tooth cuts, infection, contamination.

Calves--Hair sores, tooth cuts, contamination, hide pieces.

Swine--Hair, bruises, scurf, rosin, rings, ring holes.

(b) Brains

Cattle--blood clots, bone splinters. Brains contaminated with foreign material--hide, hair, bone, etc.,--from stunning or otherwise shall be condemned.

Calves--Blood clots, bone splinters.

Swine--Bone splinters, contamination.

- * Brains may be saved for edible
- * purposes, including those from animals
- * stunned with a penetrating captive
- * bolt stunner. Large blood clots,
- * bone splinters, and gross contaminants
- * must be rinsed away or manually
- * removed before brains are placed in
- * any communal washing or chilling
- * equipment. A plant employee shall
- * inspect the finished product for bone
- * splinters and other contaminants.
- * Inspection personnel will review the
- * finished product periodically for
- * contaminants to assess the adequacy of
- * the plant inspection.

(e) Tongues

Cattle--Hair, tonsils, hide, contamination, hair sores, foreign bodies, ulcers, abscesses, actinobacillosis.

Calves--Tonsils, hair sores, abscesses, foreign bodies.

Sheep--tonsils, lacerations, abscesses, hair sores, contamination, stain. Stained tongues should be scalded to remove the mucous membrane.

Swine--Tonsils, contamination, parasites, lacerations, punctures, stains, abscesses, mucosa (improper scalding and removal).

Many swine tongues are lacerated, mutilated and soiled during dressing procedures (from beaters of dehairing machines). All lacerations and punctures must be removed. Tongue trimming and removal of mucous membranes, when required, should be done during dressing operations.

(1) Tongue scalding (swine). Since pork tongues are commonly affected with thread worms, all tongues used in meat food products or labeled as "Pork Tongues" for shipping shall be scalded and have the mucosa completely removed.

Unscalded pork tongues may be shipped, provided they are labeled "Unscalded Pork Tongues." They must not be used as edible product unless scalded.

(2) Tongue inspection (swine).

Pork tongues shall be inspected for abscesses as follows:

(i) Sows, stags, boars.

Plant employees shall thoroughly palpate and incise tongues from sows, stags, or boars in the ventral surface of the base or fleshy part through the midline. The incision does not have to extend through the dorsal surface.

A tongue with an encapsulated abscess may be saved for food, provided affected tissue is removed and tongue is not contaminated during trimming.

(ii) Other swine. Soon after tongue removal plant employees shall thoroughly palpate all tongues from swine other than sows, stags, or boars. Tongues with abscesses shall be disposed of as described above.

(ii) Inspector's responsibility.

While tongues are still warm, the inspector shall examine (by palpation) about 10 percent of those passed by plant employees. If an abscess is found, all tongues previously prepared during the day should be reinspected and incised by plant employees, if considered necessary.

(f) Ears, Snouts, Head Fat

Swine--Hair, bruises, scurf, rosin, rings, ring holes.

(g) Stomachs

Stomachs saved for food purposes must be emptied and thoroughly cleaned soon after removal from carcasses without contaminating outer surfaces.

Abnormalities--Contamination, parasites, abscesses.

Swine--When pork stomachs are not split, inner and outer surfaces must be presented for inspection.

(h) Chitterlings

Swine--Feces, nodules, excessive fat, ileocecal valve. Chitterlings shall be free from contamination on both surfaces. Excessive fat and

UNITED STATES DEPARTMENT OF AGRICULTURE
Food Safety and Inspection Service
Meat and Poultry Inspection
Washington, DC 20250

MEAT AND POULTRY INSPECTION REGULATIONS

Date: April 1982 Change Number: 82-1/2/3/4

MAINTENANCE INSTRUCTIONS

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(§ 318.1(a) continued)

used or prepared thereat until it has been reinspected in accordance with § 318.2. Any product originally prepared at any official establishment may not be returned into any part of such establishment, except the receiving area approved under § 318.3, until it has been reinspected by the inspector.

(b) No slaughtered poultry or poultry product shall be brought into an official establishment unless it has been (1) previously inspected and passed and is identified as such in accordance with the requirements of the Poultry Products Inspection Act (21 U.S.C. 451 et seq.) and the regulations thereunder, and has not been prepared other than in an establishment inspected under said Act, or (2) has been inspected and passed and is identified as such in accordance with the requirements of a State law.

(c) Every article for use as an ingredient in the preparation of meat food products, when entering any official establishment and at all times while it is in such establishment, shall bear a label showing the name of the article, the amount or percentage therein of any substances restricted by this part or Part 317 of this subchapter, and a list of ingredients in the article if composed of two or more ingredients: Provided, That in the case of articles received in tank car lots, only one such label shall be used to identify each lot. In addition, the label must show the name and address of the shipper.

* (d) Containers with substances approved for use in the preparation of
* products in § 318.7(c)(4) of this subchapter which enter any official
* establishment for use in cooling or retort water, in hog scalding water, or in
* denuding of tripe shall, at all times, while they are in such establishment,
* bear labels showing the chemical names of the substances in such preparations.
* In the case of preparations containing any substances which may be used
* under § 318.7(c)(4) only in specified amounts, the container labels shall
* also show the percentage of each such substance in the preparation and shall
* provide dilution directions which prescribe the maximum allowable use
* concentration of the preparation.

(e) Dyes, chemicals, or other substances the use of which is restricted to certain products may be brought into or kept in an official establishment

THE REVERSE OF THIS PAGE IS INTENDED TO BE BLANK.

Class of substance	Substance	Purpose	Products	Amount
	Sodium metasilicate.	do	do	Sufficient for purpose.
	Sodium n-alkylbenzene sulfonate (alkyl group predominantly C12 and C13 and not less than 95 percent C10 to C16).	do	do	0.05 percent.
	Sodium bisulfate.	To inhibit corrosion on exterior of canned goods.	do	0.001 percent.
	Sodium nitrite. (The dry nitrite must be decharac-terized with 0.05 percent powdered charcoal or 0.03 percent nigrosine. Bulk decharacterized sodium nitrite when in cook room shall be held in a locked container conspicuously labeled "Decharac-terized Sodium Nitrite-to be used by authorized personnel only.").	do	do	600 parts per million.

Class of substance	Substance	Purpose	Products	Amount
	Sodium pyrophosphate.	To prevent staining on canned goods.	do	0.05 percent.
	Sodium tripolyphosphate.	do	do	do.
	Zinc oxide.	do	do	0.01 percent.
	Zinc sulfate.	do	do	do.
Curing accelerators; must be used only in combination with curing agents.	Ascorbic acid.	To accelerate color fixing or preserve color during storage.	Cured pork and beef cuts, cured comminuted meat food product.	75 ozs. to 100 gals. pickle at 10 percent pump level; 3/4 oz. to 100 lbs. meat or meat byproduct; 10 percent solution to surfaces of cured cuts prior to packaging. (The use of such solution shall not result in the addition of a significant amount of moisture to the product.)
	Erythorbic acid.	do	do	do.
	Fumaric acid.	To accelerate color fixing.	Cured comminuted meat or meat food products.	0.065 percent (or 1 oz. to * 100 lb.) of the weight of * the meat or meat byproduct. * ucts, before processing. *
	Glucono delta lactone.	To accelerate color fixing.	Cured, comminuted meat or meat food product.	8 ozs. to each 100 lbs. of meat or meat byproduct.
			Genoa salami.	16 ozs. to 100 lbs. of meat (1.0 percent).

* * * *

Class of substance	Substance	Purpose	Products	Amount
Denuding agents; may be used in combination. Must be removed from tripe by rinsing with potable water.	Lime (calcium oxide, calcium hydroxide).	To denude mucous membrane.	Tripe.	Sufficient for purpose.
	Sodium carbonate.	do	do	do.
	Sodium gluconate.	do	do	do.
	Sodium hydroxide.	do	do	do.
	Sodium persulfate.	do	do	do.
	Sodium silicates (ortho, meta, and sesqui).	do	do	do.
*				*
*				*
*				*
*				*

Class of substance	Substance	Purpose	Products	Amount
Emulsifying agents.	Trisodium phosphate	do	do	do.
	Acetylated mono-glycerides.	To emulsify product.	Shortening.	do.
	Diacetyl tartaric acid esters of mono and diglycerides.	do	Rendered animal fat or a combination of such fat with vegetable fat.	do.
	Glycerol-lactostearate, oleate, or palmitate.	do	do	do.
	Lecithin.	To emulsify product (also as antioxidant).	Oleomargarine, shortening.	do.
	Mono and diglycerides (glycerol palmitate, etc.).	To emulsify product.	Rendered animal fat or a combination of such fat with vegetable fat.	Sufficient for purpose in lard and shortening; 0.5 percent in oleomargarine
	Polyglycerol esters of fatty acids (polyglycerol esters of fatty acids are restricted to	do	Rendered animal fat or a combination of such fat with vegetable fat when use is not precluded by	Sufficient for purpose.

Class of substance	Substance	Purpose	Products	Amount
	Corn syrup solids, corn syrup, glucose syrup.	To flavor.	Chili con carne, sausage, hamburger, meat loaf, luncheon meat, chopped or pressed ham.	2.0 percent individually or collectively, calculated on a dry basis.
	Dextrose.	To flavor product.	Sausage, ham and cured products.	Sufficient for purpose.
	Diacetyl.	do	Oleomargarine.	do.
	Disodium guanylate.	do	Various. ²	do.
	Disodium inosinate.	do.	do ²	do.
	Hydrolyzed plant protein.	do	do ²	do.
	Isopropyl citrate.	To protect flavor.	Oleomargarine.	0.02 percent.
	Malt syrup.	To flavor product.	Cured products.	2.5 percent.
	Milk protein hydrolysate.	do	Various. ²	Sufficient for purpose.
	Monosodium glutamate.	do	do	do.
	Sodium sulfoacetate derivative of mono and diglycerides.	do	do	0.5 percent.

Class of substance	Substance	Purpose	Products	Amount
*	Sodium tripolyphosphate.	To help protect flavor.	"Fresh Beef," "Beef for Further Cooking," "Cooked Beef," Beef Patties, Meat Loaves, Meat Toppings, and similar products derived from pork, lamb, veal, mutton, and goat meat which are cooked or frozen after processing.	* * 0.5 percent of total product. * * * * * * * * *
*	Mixtures of sodium tripolyphosphate and sodium metaphosphate, insoluble; and sodium polyphosphates, glassy.	do	do	do. * * * *
*	Sorbitol.	To flavor, to facilitate the removal of casings from product and to reduce caramelization and charring.	Cooked sausage labeled frankfurter, frankfurter, wiener, knockwurst.	Not more than 2 percent of the weight of the formula, excluding the formula weight of water or ice; not permitted in combination with corn syrup, and/or corn syrup solids. * * * *
*	Starter distillate.	do	Oleomargarine.	Sufficient for purpose. 0.15 percent. Sufficient for purpose.
*	Stearyl citrate.	To protect flavor.	do	0.15 percent.
*	Sugars (sucrose and dextrose).	To flavor product.	Various. ²	Sufficient for purpose.

Class of substance	Substance	Purpose	Products	Amount
Gases.	Carbon dioxide solid (dry ice).	To cool product.	Chopping of meat, packaging of product.	do.
	Nitrogen.	To exclude oxygen.	Sealed container.	do.
Hog scald agents; must be removed by subsequent cleaning operations.	Caustic soda.	To remove hair.	Hog carcasses.	do.
* *	Dimethylpolysiloxane.	do	do	do.
* *	Dioctyl sodium sulfosuccinate.	do	do	do.
* *	Disodium-calcium ethylenediaminetetraacetate.	do	do	do.
*	Disodium phosphate.	do	do	do.
* *	Ethylenediamine-tetraacetic acid (sodium salts).	do	do	do.
* *				

Class of substance	Substance	Purpose	Products	Amount
*	Lime (calcium oxide, calcium hydroxide).	do	do	do.
*	Propylene glycol.	do	do	do.
*	Soap (prepared by the reaction of calcium, potassium, or sodium with rosin or fatty acids of natural fats and oils).	do	do	do.
*				*
*				*
*				*
*				*
*				*
*				*
	Sodium acid pyrophosphate, do		do	do.
	Sodium carbonate.	do	do	do.
	Sodium dodecyl-benzene sulfonate.	do	do	do.
*	Sodium gluconate.	do	do	do.
	Sodium hexametaphosphate. do		do	do.
	Sodium lauryl sulfate.	do	do	do.
*	Sodium mono and dimethyl-naphthalene sulfonate (molecular weight 245-260).	do	do	do.
*				*
*				*
*				*

Class of substance	Substance	Purpose	Products	Amount	
	Sodium n-alkylbenzene sulfonate (alkyl group predominantly C12 and C13 and not less than 95 percent C10 to C16).	do	do	do.	
*	Sodium pyrophosphate.	do	do	do.	*
*	Sodium silicates (ortho, meta, and sesqui).	do	do	do.	*
*					*
*					*
	Sodium sulfate.	do	do	do.	
	Sodium tripolyphosphate.	do	do	do.	
	Sucrose.	do	do	do.	
	Triethanolamine dodecylbenzene sulfonate.	do	do	do.	
*					*
*					*
*					*

Class of substance	Substance	Purpose	Products	Amount
	Trisodium phosphate.	do	do	do.
Miscellaneous.	Potassium sorbate.	To retard mold growth.	Dry sausage.	2.5 percent in water solution may be applied to casings after stuffing or casings may be dipped in solution prior to stuffing.
		To preserve product and to retard mold growth.	Oleomargarine or margarine.	0.1 percent by weight of the finished oleomargarine or margarine.
	Calcium disodium, EDTA (calcium disodium ethylene-diaminetetraacetate).	To preserve product and to protect flavor.	do	75 parts per million by weight of the finished oleomargarine or margarine.
	Propylparaben (propyl p-hydroxy benzoate).	To retard mold growth.	Dry sausage.	3.5 percent in water solution may be applied to casings after stuffing or casings may be dipped in solution prior to stuffing.
	Sodium bicarbonate.	To neutralize excess acidity, cleaning vegetables.	Rendered fats, soups, curing pickle.	Sufficient for purpose.
	Calcium propionate.	To retard mold growth.	Pizza crust.	0.32 percent alone or in combination based on weight of the flour used.

Class of substance	Substance	Purpose	Products	Amount
* * * * * * * *	Sodium propionate.	do	do	do.
	Sodium hydroxide.	To decrease the amount of cooked out juices.	Meat food products containing phosphates.	May be used only in combination with phosphates in a ratio not to exceed one part sodium hydroxide to four parts phosphate; the combination shall not exceed 5 percent in pickle at 10 percent pump level; 0.5 percent in product.
* * * * * * * *	Disodium phosphate.	do	Meat food products except where otherwise prohibited by the Federal meat inspection regulations.	5 percent of phosphate in pickle at 10 percent pump level; 0.5 percent of phosphate in product (only clear solution may be injected into product.)**
	Monosodium phosphate.	do	do	do.
* *	Sodium metaphosphate, insoluble.	do	do	do. * *
* *	Sodium polyphosphate, glassy.	do	do	do. * *
	Sodium tripolyphosphate.	do	do	do.
	Sodium pyrophosphate.	do	do	do.

Class of substance	Substance	Purpose	Products	Amount
* *	Sodium acid pyrophosphate.	do	do	do. * *
* *	Dipotassium phosphate.	do	do	do. * *
* *	Monopotassium phosphate.	do	do	do. * *
* *	Potassium tripolyphosphate.	do	do	do. * *
* *	Potassium pyrophosphate.	do	do	do. * *
Proteolytic enzymes.	Aspergillus oryzae.	To soften tissues.	Raw meat cuts.	Solutions consisting of water and aproved proteolytic enzymes applied or injected into raw meat cuts shall not result in a gain or more than 3 percent above the weight of the untreated product.
	Aspergillus flavus oryzae group.	do	do	do.
	Bromelin.	do	do	do.
	Ficin.	do	do	do.
	Papain.	do	do	do.

Class of substance	Substance	Purpose	Products	Amount
Refining agents (must be elimi- nated during process of manufacturing).	Acetic acid.	To separate fatty acids and glycerol.	Rendered fats.	Sufficient for purpose.
	Bicarbonate of soda.	do	do	do.

Class of substance	Substance	Purpose	Products	Amount
	Malic acid.	do	Dried meats.	0.01 percent on basis of total weight in combination with anti-oxidants.
			Lard and shortening.	do.
	Monoisopropyl citrate.	To increase effectiveness of antioxidants.	Lard, shortening, oleomargarine, fresh pork sausage, dried meats.	0.02 percent.
	Phosphoric acid.	do	Lard and shortening.	0.01 percent.
	Monoglyceride citrate.	do	Lard, shortening, fresh pork sausage, dried meats.	0.02 percent.

¹ These are proprietary products, and a list thereof can be obtained from Scientific Services, Meat and Poultry Inspection, Food Safety and Quality Service, U.S. Department of Agriculture, Washington, D.C. 20250.

² Information as to the specific products for which use of this substance is approved may be obtained upon inquiry addressed to Standards and Labeling Division, Meat and Poultry Inspection Technical Services,* Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, D.C. 20250. *

(d) No substance may be used in or on any product if it conceals damage or inferiority or makes the product appear to be better or of greater value than it is. Therefore:

(1) Paprika or oleoresin paprika may not be used in or on fresh meat, such as steaks, or comminuted fresh meat food products, such as chopped and formed steaks or patties; or in any other meat food products consisting of fresh meat (with or without seasoning), except chorizo sausage and except other meat food products in which paprika or oleoresin paprika is permitted as an ingredient in a standard of identity or composition in Part 319 of this subchapter.

(2) Sorbic acid, calcium sorbate, sodium sorbate, and other salts of sorbic acid may not be used in cooked sausage or any other product; sulfurous acid and salts of sulfurous acid may not be used in or on any product and niacin or nicotinamide may not be used in or on fresh product; except that potassium sorbate, propylparaben (propyl p-hydroxybenzoate), calcium propionate, sodium propionate, benzoic acid, and sodium benzoate may be used in or on any product only as provided in the chart in § 318.7(c)(4) or as approved by the Administrator in specific cases.

§ 318.8 Preservatives and other substances permitted in product for export only; handling; such product not to be used for domestic food purposes.

(a) Preservatives and other substances not permitted in domestic product under the regulations in this subchapter may be used in the preparation and packing of product intended for export provided the product (1) accords to the specifications or directions of the foreign purchaser; (2) is not in conflict with the laws of the country to which it is intended for export; and (3) is labeled on the outside container to show that it is intended for export, and is otherwise labeled as required by this subchapter for such export product.

(b) The preparation and packing of export product as provided for in paragraph (a) of this section shall be done in a manner acceptable to the inspector in charge so that the identity of the export product is maintained conclusively and the preparation of domestic product is adequately protected. The preservatives and other substances not permitted in domestic product shall be stored in a room or compartment separate from areas used to store other supplies and shall be held under Program lock. Use of the preservatives or other substances shall be under the direct supervision of a Program employee.

(c) The packing of all articles under paragraph (a) of this section shall be conducted under the direct supervision of a Program employee.

(d) No article prepared or packed for export under paragraph (a) of this section shall be sold or offered for sale for domestic use or consumption, but unless exported shall be destroyed for food purposes under the direct supervision of a Program employee.

(e) The contents of the container of any article prepared or packed for export under paragraph (a) of this section shall not be removed, in whole or in part, from such container prior to exportation, except under the supervision of a Program employee. If such contents are removed prior to exportation, then the article shall be either repacked, in accordance with the provisions of paragraphs (b) and (c) of this section, or destroyed for food purposes under the direct supervision of a Program employee.

(f) Permission must be obtained from the Administrator before meats packed in borax are shipped from one official establishment to another or to

(2) A prerequisite for label approval for products consisting of or containing "Mechanically Processed (Species) Product" is that such "Mechanically Processed (Species) Product," shall have been produced by an establishment under an approved plant quality control system. Such a plant quality control system shall be approved if the Administrator determines that it meets the requirements of this section. The system must provide the controls and information necessary to assure that the product will meet the requirements described in § 319.5(a) and to enable establishment personnel and program employees to monitor the system for effectiveness. The system shall include a written description of the methods used by the establishment to maintain uniformity of the raw ingredients used in manufacturing product, to control the handling and processing of the raw ingredients and the finished product, and shall contain provisions for chemical analyses of the product to determine compliance with standards for the product. Analysis of a sample of at least 1 pound from each lot to verify contents of fat, protein and calcium in "Mechanically Processed (Species) Product" shall be performed by the operator of the establishment or his agent to assure that finished product will meet the requirements in § 319.5(a), except that such analyses with respect to fat, protein, and calcium shall be required to be performed with respect to only one randomly selected lot of every five lots if the preceding ten analyses and all such analyses performed by the Department during the preceding ten-analyses period establish compliance with the requirements of § 319.5(a). An analysis of a sample of at least 1 pound to verify content of essential amino acids and protein efficiency ratio in "Mechanically Processed (Species) Product" shall be performed by the operator of the establishment or his agent at the rate of at least one per month during production to assure that finished product will meet the requirements of § 319.5(a), except, that such analyses with respect to essential amino acid content and protein efficiency ratio shall be required to be performed only once every 6 months if the preceding three analyses and all such analyses performed by the Department during the preceding three-analyses period establish compliance with the requirements of § 319.5(a). Finished product samples shall be analyzed by a laboratory in accordance with methods prescribed in the current "Official Methods of Analysis of the Association of Official Analytical Chemists."¹ The plant quality control system shall be subject to periodic review, and the designation of approval of such system may be terminated by the Administrator if he finds, after notice and reasonable opportunity to present views has been accorded to the establishment, that such system is not adequate to assure compliance with the requirements of the act with respect to such preparation. As soon as possible after such termination, the establishment shall be notified in writing by the Administrator of the reason therefor and afforded reasonable opportunity to present views thereon, and if there is a conflict as to any material fact, a hearing shall be held to resolve such conflict. This paragraph applies only to aspects of preparation of products not required to be conducted under current or future mandatory quality control programs or systems.

¹This incorporation by reference has been approved by the Director of the Federal Register and is on file in the Federal Register Library.

§ 319.6 Limitations with respect to use of Mechanically Processed (Species) Product.

(a) When the Mechanically Processed (Species) Product described in § 319.5 is used as an ingredient in other meat food products, the finished product shall be labeled in accordance with § 317.2(j)(13) of this subchapter. Products required to be prepared from meat or meat byproducts of one species may contain Mechanically Processed (Species) Product only of the same species.

(b) Mechanically Processed (Species) Product described in § 319.5 may constitute up to 20 percent of the meat portion of any meat food product except those listed in paragraph (c) of this section.

(c) Mechanically Processed (Species) Product described in § 319.5 may not be used in baby, junior or toddler foods, ground beef, hamburger, fabricated steaks (§ 319.15(a), (b), and (d)), barbecued meats (§ 319.80), roast beef--parboiled and steam roasted (§ 319.81), corned beef cuts (§ 319.100), lima beans with ham and similar products (§ 319.310), beef with gravy and gravy with beef (§ 319.313), and meat pies (§ 319.500).

Subpart B- Meat Products

§ 319.15 Miscellaneous beef products.

(a) Chopped beef, ground beef. "Chopped Beef" or "Ground Beef" shall consist of chopped fresh and/or frozen beef with or without seasoning and without the addition of beef fat as such, shall not contain more than 30 percent fat, and shall not contain added water, phosphates, binders, or extenders. When beef cheek meat (trimmed beef cheeks) is used in the preparation of chopped or ground beef, the amount of such cheek meat shall be limited to 25 percent; and if in excess of natural proportions, its

presence shall be declared on the label, in the ingredient statement required by § 317.2 of this subchapter, if any, and otherwise contiguous to the name of the product.

* (b) Hamburger. "Hamburger" shall consist of chopped fresh and/or frozen beef with or without the addition of beef fat as such and/or seasoning, shall not contain more than 30 percent fat, and shall not contain added water, phosphates, binders, or extenders. Beef cheek meat (trimmed beef cheeks) may be used in the preparation of hamburger only in accordance with the conditions prescribed in paragraph (a) of this section. *

(c) Beef patties. "Beef Patties" shall consist of chopped fresh and/or frozen beef with or without the addition of beef fat as such and/or seasonings. Binders or extenders, Mechanically Processed (Species) Product used in accordance with § 319.6, and/or partially defatted beef fatty tissue may be used without added water or with added water only in amounts such that the product's characteristics are essentially that of a meat patty.

(d) Fabricated steak. Fabricated beef steaks, veal steaks, beef and veal steaks, or veal and beef steaks, and similar products, such as those labeled "Beef Steak, Chopped, Shaped, Frozen," "Minute Steak, Formed, Wafer Sliced, Frozen," "Veal Steaks, Beef Added, Chopped-Molded-Cubed-Frozen, Hydrolyzed Plant Protein, and Flavoring" shall be prepared by comminuting and forming the product from fresh and/or frozen meat, with or without added fat, of the species indicated on the label. Such products shall not contain more than 30 percent fat and shall not contain added water, binders or extenders. Beef cheek meat (trimmed beef cheeks) may be used in the preparation of fabricated beef steaks only in accordance with the conditions prescribed in paragraph (a) of this section.

(e) Partially defatted beef fatty tissue. "Partially Defatted Beef Fatty Tissue" is a beef byproduct derived from the low temperature rendering (not exceeding 120° F.) of fresh beef fatty tissue. Such product shall have a pinkish color and a fresh odor and appearance.

§ 319.29 Miscellaneous pork products.

(a) Partially defatted pork fatty tissue. "Partially Defatted Pork Fatty Tissue" is a pork byproduct derived from the low temperature rendering (not exceeding 120° F.) of fresh pork fatty tissue, exclusive of skin. Such product shall have a pinkish color and a fresh odor and appearance.

Subpart C-Cooked Meats

§ 319.80 Barbecued meats.

Barbecued meats, such as product labeled "Beef Barbecue" or "Barbecued Pork," shall be cooked by the direct action of dry heat resulting from the burning of hard wood or the hot coals therefrom for a sufficient period to assume the usual characteristics of a barbecued article, which include the formation of a brown crust on the surface and the rendering of surface fat. The product may be basted with a sauce during the cooking process. The weight of barbecued meat shall not exceed 70 percent of the weight of the fresh uncooked meat.

§ 319.81 Roast beef parboiled and steam roasted.

"Roast Beef Parboiled and Steam Roasted" shall be prepared so that the weight of the finished product, excluding salt and flavoring material, shall not exceed 70 percent of the fresh beef weight. Beef cheek meat and beef head meat from which the overlying glandular and connective tissues have been removed, and beef heart meat, exclusive of the heart cap may be used individually or collectively to the extent of 5 percent of the meat ingredients in the preparation of canned product labeled "Roast Beef Parboiled and Steam Roasted." When beef cheek meat, beef head meat, or beef heart meat is used in the preparation of this product, its presence shall be reflected in the statement of ingredients required by Part 317 of this subchapter.

Subpart D-Cured Meat, Unsmoked and Smoked

§ 319.100 Corned beef.

"Corned Beef" shall be prepared from beef briskets, navels, clods, middle ribs, rounds, rumps, or similar cuts using one or a combination of the curing ingredients specified in § 318.7(c)(1) and (4) of this subchapter. Canned product labeled "Corned Beef" shall be prepared so that the weight of the finished product, excluding cure, salt, and flavoring material, shall not exceed 70 percent of the fresh beef weight. Corned beef other than canned shall be cured in pieces weighing not less than 1 pound, and if cooked, its weight shall not exceed the weight of the fresh uncured beef. Beef cheek meat, beef head meat and beef heart meat may be used to the extent of 5 percent of the meat ingredient in preparation of this product when trimmed as specified in §319.81. When beef cheek meat, beef head meat, or beef heart meat is used in preparation of this product, its presence shall be reflected in the statement of ingredients required by Part 317 of this subchapter. The application of curing solution to beef cuts, other than briskets, which are intended for bulk corned beef shall not result in an increase in the weight of finished cured product of more than 10 percent over the weight of the fresh uncured meat.

§ 319.101 Corned beef brisket.

In preparing "Corned Beef Brisket," the application of curing solution to the beef brisket shall not result in an increase in the weight of the finished cured product of more than 20 percent over the weight of the fresh uncured brisket. If the product is cooked, the weight of the finished product shall not exceed the weight of the fresh uncured brisket.

§ 319.102 Corned beef round and other corned beef cuts.

In preparing "Corned Beef Round" and other corned beef cuts, except "Corned Beef Briskets," the curing solution shall be applied to pieces of beef weighing not less than one pound and such application shall not result in an increased weight of the cured beef product of more than 10 percent over the weight of the fresh uncured beef cut. If the product is cooked, the weight of the finished product shall not exceed the weight of the fresh uncured beef cut.

(§ 319.140 continued)

sausage is the coarse or finely comminuted meat food product prepared from one or more kinds of meat or meat and meat byproducts, containing various amounts of water as provided for elsewhere in this part, and usually seasoned with condimented proportions of condimental substances, and frequently cured.

Certain sausage as provided for elsewhere in this part may contain binders and extenders; e.g., cereal, vegetable starch, starchy vegetable flour, soy flour, soy protein concentrate, isolated soy protein, nonfat dry milk, calcium reduced dried skim milk, enzyme (rennet) treated calcium reduced dried skim milk, and calcium lactate or dried milk. The finished product shall contain no more than 3.5 percent of these additives individually or collectively. Two percent of isolated soy protein shall be deemed equivalent to 3 1/2 percent of any one or more of these binders. Sausage may not contain phosphates except that
* phosphates listed in § 318.7(c)(4) of this subchapter may be used in cooked *
sausage. To facilitate chopping or mixing or to dissolve the usual curing ingredients, water or ice may be used in the preparation of sausage which is not cooked in an amount not to exceed 3 percent of the total ingredients in the formula. Cooked sausages such as Polish sausage, cotto salami, braunschweiger, liver sausage, and similar cooked sausage products may contain no more than 10 percent of added water in the finished product.

§ 319.141 Fresh pork sausage.

"Fresh Pork Sausage" is sausage prepared with fresh pork or frozen pork, or both, not including pork byproducts, and may contain Mechanically Processed (Species) Product in accordance with § 319.6, and may be seasoned with condimental substances as permitted under Part 318 of this subchapter. It shall not be made with any lot of product which, in the aggregate, contains more than 50 percent trimmable fat, that is, fat which can be removed by thorough, practicable trimming and sorting. To facilitate chopping or mixing, water or ice may be used in an amount not to exceed 3 percent of the total ingredients used.

§ 319.142 Fresh beef sausage.

"Fresh beef sausage" is sausage prepared with fresh beef or frozen beef, or both, but not including beef byproducts, and may contain Mechanically Processed (Species) Product used in accordance with § 319.6, and may be seasoned with condimental substances as permitted under Part 318 of this subchapter. The finished product shall not contain more than 30 percent fat. To facilitate chopping or mixing, water or ice may be used in an amount not to exceed 3 percent of the total ingredients used.

§ 319.143 Breakfast sausage.

"Breakfast Sausage" is sausage prepared with fresh and/or frozen meat; or fresh and/or frozen meat and meat byproducts, and may contain Mechanically Processed (Species) Product in accordance with § 319.6, and may be seasoned with condimental substances as permitted in Part 318 of this subchapter. It shall not be made with any lot of products which, in the aggregate, contains more than 50 percent trimmable fat; that is, fat which can be removed by thorough practicable trimming and sorting. To facilitate chopping or mixing, water or

(§ 319.143 continued)

ice may be used in an amount not to exceed 3 percent of the total ingredients used. Extenders or binders as listed in Part 318 of this subchapter may be used to the extent of 3 1/2 percent of the finished sausage as permitted in § 319.140.

§ 319.144 Whole hog sausage.

"Whole Hog Sausage" is sausage prepared with fresh and/or frozen meat from swine in such proportions as are normal to a single animal, and may include any Mechanically Processed (Species) Product produced from the animal and used in accordance with § 319.6, and may be seasoned with condimental substances as permitted in Part 318 of this subchapter. It shall not be made with any lot of product which, in the aggregate, contains more than 50 percent trimmable fat; that is, fat which can be removed by thorough practicable trimming and sorting. To facilitate chopping or mixing, water or ice may be used in an amount not to exceed 3 percent of the total ingredients used.

§ 319.145 Italian sausage products.

(a) Italian sausage products are uncured, unsmoked sausages containing at least 85 percent meat, or combination of meat and fat, with the total fat content constituting not more than 35 percent of the finished product. Such products shall be prepared in accordance with the provisions of paragraphs (a) (1), (2) or (3) of this section, and shall contain salt, pepper, and either fennel or anise, or a combination of fennel and anise. Such products may contain any or all of the optional ingredients listed in paragraph (b) of this section.

(1) "Italian Sausage" shall be prepared with fresh or frozen pork, or pork and pork fat, and may contain Mechanically Processed (Species) Product in accordance with § 319.6.

(2) "Italian Sausage with Beef," "Italian Sausage with Veal," or "Italian Sausage with Beef and Veal" shall be prepared so that fresh or frozen pork constitutes the major portion of the meat content requirement of this paragraph. Mechanically Processed (Species) Product may be used in accordance with § 319.6. When pork muscle tissue is combined with beef or veal, or both, in the preparation of bulk-packed products, or patties, it shall be treated for the destruction of possible live trichinae in accordance with § 318.10 of this subchapter.

(3) "Italian Beef Sausage" or "Kosher Italian Beef Sausage" shall be prepared with fresh or frozen beef or beef and beef fat. "Italian Veal Sausage" or "Kosher Italian Veal Sausage" shall be prepared with fresh or frozen veal or veal and veal fat. Mechanically Processed (Species) Product may be used in accordance with § 319.6.

(b) Optional ingredients permitted in Italian sausage products include:

(1) Spices (including paprika) and flavorings.

(2) Water or ice to facilitate chopping or mixing, but not to exceed 3 percent of the total weight of all ingredients including the water.

(3) Red or green peppers, or both.

(4) Dehydrated or fresh onions, garlic, and parsley.

(5) Sugar, dextrose, corn syrup, corn syrup solids, and glucose syrup.

(6) Monosodium glutamate and antioxidants in accordance with the chart of substances in § 318.7(c)(4) of this subchapter.

(§ 319.145 continued)

(c) If Italian sausage products are cooked, determination of compliance with the provisions of paragraphs (a) and (b) of this section shall be based on the uncooked product.

Subpart F-Uncooked, Smoked Sausage

§ 319.160 Smoked pork sausage.

"Smoked Pork Sausage" is pork sausage that is smoked with hardwood or other approved nonresinous materials. It may be seasoned with condimental substances as permitted in Part 318 of this subchapter. It shall not be made with any lot of product which, in the aggregate, contains more than 50 percent trimmable fat; that is, fat which can be removed by thorough practicable trimming and sorting. To facilitate chopping or mixing, water or ice may be used in an amount not to exceed 3 percent of the total ingredients used.

Subpart G-Cooked Sausage

§ 319.180 Frankfurter, frank, furter, hotdog, wiener, vienna, bologna, garlic bologna, knockwurst and similar products.

(a) Frankfurter, frank, furter, hotdog, wiener, vienna, bologna, garlic bologna, knockwurst and similar cooked sausages are comminuted, semi-solid sausages prepared from one or more kinds of raw skeletal muscle meat or raw skeletal muscle meat and raw or cooked poultry meat, and seasoned and cured, using one or more of the curing agents in accordance with § 318.7(c) of this chapter. They may or may not be smoked. The finished products shall not contain more than 30 percent fat. Water or ice, or both, may be used to facilitate chopping or mixing or to dissolve the curing ingredients but the sausage shall contain no more than 10 percent of added water. These sausage products may contain only phosphates approved under Part 318 of this chapter. Such products may contain raw or cooked poultry meat not in excess of 15 percent of the total ingredients, excluding water, in the sausage, and Mechanically Processed (Species) Product used in accordance with § 319.6. Such poultry meat ingredients shall be designated in the ingredient statement on the label of such sausage in accordance with the provisions of § 381.118 of this chapter.

(b) Frankfurter, frank, furter, hotdog, wiener, vienna, bologna, garlic bologna, knockwurst and similar cooked sausages that are labeled with the phrase "with byproducts" or "with variety meats" in the product name are comminuted, semi-solid sausages consisting of not less than 15 percent of one or more kinds of raw skeletal muscle meat with raw meat byproducts, or not less than 15 percent of one or more kinds of raw skeletal muscle meat with raw meat byproducts and raw or cooked poultry products; and seasoned and cured, using one or more of the curing ingredients in accordance with § 318.7(c) of this chapter. They may or may not be smoked. Partially defatted pork fatty tissue or partially defatted beef fatty tissue, or a combination of both, may be used in an amount not exceeding 15 percent of the meat and meat byproducts or meat, meat byproducts, and poultry products ingredients. The finished products shall not contain more than 30 percent fat. Water or ice, or both,

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(§ 319.180(b) continued)

may be used to facilitate chopping or mixing or to dissolve the curing and seasoning ingredients, but the sausage shall contain no more than 10 percent of added water. These sausage products may contain only phosphates approved under* Part 318 of this chapter. These sausage products may contain poultry products, individually or in combination, not in excess of 15 percent of the total ingredients, excluding water, in the sausage, and may contain Mechanically Processed (Species) Product in accordance with § 319.6. Such poultry products shall not contain kidneys or sex glands. The amount of poultry skin present in the sausage must not exceed the natural proportion of skin present on the whole carcass of the kind of poultry used in the sausage, as specified in § 381.117(d) of this chapter. The poultry products used in the sausage shall be designated in the ingredient statement on the label of such sausage in accordance with the provisions of § 381.118 of this chapter. Meat byproducts used in the sausage shall be designated individually in the ingredient statement on the label for such sausage in accordance with § 317.2 of this chapter.

(c) A cooked sausage as defined in paragraph (a) of this section shall be labeled by its generic name, e.g., frankfurter, frank, furter, hotdog, wiener, vienna, bologna, garlic bologna, or knockwurst. When such sausage products are prepared with meat from a single species of cattle, sheep, swine, or goats they shall be labeled with the term designating the particular species in conjunction with the generic name; e.g., "Beef Frankfurter," and when such sausage products are prepared in part with Mechanically Processed (Species) Product in accordance with § 319.6, they shall be labeled in accordance with § 317.2(j)(13) of this subchapter.

(d) A cooked sausage as defined in paragraph (b) of this section shall be labeled by its generic name, e.g., frankfurter, frank, furter, hotdog, wiener, vienna, bologna, garlic bologna, or knockwurst, in conjunction with the phrase "with byproducts" or "with variety meats" with such supplemental phrase shown in a prominent manner directly contiguous to the generic name and in the same color on an identical background.

(e) With appropriate labeling as required by § 317.8(b)(16) of this chapter, e.g., "Frankfurter, Calcium Reduced Dried Skim Milk Added," or "Bologna, with Byproducts (or Variety Meats), Soy Flour Added," one or more of the following binders may be used in cooked sausage otherwise complying with paragraph (a) or (b) of this section: dried milk, calcium reduced dried skim milk, enzyme (rennet) treated calcium reduced dried skim milk and calcium lactate, nonfat dry milk, cereal, vegetable starch, starchy vegetable flour, soy flour, soy protein concentrate and isolated soy protein, provided such ingredients, individually or collectively, do not exceed 3 1/2 percent of the finished product, except that 2 percent of isolated soy protein shall be deemed to be the equivalent of 3 1/2 percent of any one or more of the other binders.

(f) Cooked sausages shall not be labeled with terms such as "All Meat" or "All (Species)," or otherwise to indicate they do not contain nonmeat ingredients or are prepared only from meat.

(g) For the purposes of this section: Poultry meat means deboned chicken meat or turkey meat, or both, without skin or added fat; poultry products mean chicken or turkey, or chicken meat or turkey meat as defined in § 381.118 of this chapter, or poultry byproducts as defined in § 381.1 of this chapter; and meat byproducts (or variety meats) mean pork stomachs or snouts; beef, veal, lamb or goat tripe; beef, veal, lamb, goat or pork hearts, tongues, fat, lips,

(§ 319.180(g) continued)

weasands and spleens; and partially defatted pork fatty tissue, or partially defatted beef fatty tissue.

§ 319.181 Cheesefurters and similar products.

"Cheesefurters" and similar products are products in casings which resemble frankfurters except that they contain sufficient cheese to give definite characteristics to the finished article. They may contain cereal, vegetable starch, starchy vegetable flour, soy flour, soy protein concentrate, isolated soy protein, nonfat dry milk, calcium reduced dried skim milk, enzyme (rennet) treated calcium reduced dried skim milk and calcium lactate, or dried milk. The finished product shall contain no more than 3.5 percent of these additives, individually and collectively, exclusive of the cheese constituent. In determining the maximum amount of the ingredients specified in this subparagraph which may be used, individually and collectively, in a product, 2 percent of isolated soy protein shall be considered the equivalent of 3.5 percent of any other ingredient specified in this subparagraph. When any such additive is added to these products, there shall appear on the label in a prominent manner, contiguous to the name of the product, the name of each such added ingredient, as for example, "Cereal Added," "With Cereal," "Potato Flour Added," "Cereal and Potato Flour Added," "Soy Flour Added," "Nonfat Dry Milk Added," "Cereal and Nonfat Dry Milk Added," as the case may be. These products shall contain no more than 10 percent of added water and/or ice, 30 percent fat and shall comply with the other provisions for cooked sausages that are in this subchapter.

§ 319.182 Liver sausage and braunschweiger.

"Liver Sausage" and "Braunschweiger" are cooked sausages made from fresh and/or frozen pork and pork livers and/or beef livers and may contain cured pork, beef and veal, and pork fat. Mechanically Processed (Species) Product may be used in accordance with § 319.6. Liver sausage may also contain beef and pork byproducts, pork skins, sheep livers and goat livers. These products shall contain not less than 30 percent of liver computed on the weight of the fresh liver and may contain binders and extenders as permitted in § 319.140.

Subpart H-[Reserved]

Subpart I-Semi-Dry Fermented Sausage [Reserved]

Subpart J-Dry Fermented Sausage [Reserved]

Subpart K-Luncheon Meat, Loaves and Jellied Products

(§ 331.5(a) continued)

(1) Any meat or meat food product prepared at the establishment is adulterated in any of the following respects:

(i) It bears or contains a pesticide chemical, food additive, or color additive, that is "unsafe" within the meaning of sections 408, 409, or 706 of the Federal Food, Drug, and Cosmetic Act or was intentionally subjected to radiation in a manner not permitted under section 409 of said Act; or if it bears or contains other added poisonous or added deleterious substance which may render it injurious to health or make it unfit for human food; or

(ii) It consists in whole or in part of any filthy, putrid, or decomposed substance or is for any other reason unsound, unhealthful, or unwholesome or otherwise unfit for human food (for example, it was prepared from meat or other ingredients exhibiting spoilage characteristics; or it is, or was prepared from, a carcass affected with a disease transmissible to humans and its condemnation would be required under Part 309 or 310 of the Federal meat inspection regulations (9 CFR Parts 309, 310) at federally inspected establishments; or it is a ready-to-eat pork product which has not been treated to destroy trichinae as prescribed in § 318.10 of this subchapter for products at federally inspected establishments); or

(iii) It has been prepared, packed or held under insanitary conditions whereby it may have become contaminated with filth or may have been rendered injurious to health (for example if insects or vermin are not effectively controlled at the establishments, or insanitary water is used in preparing meat or meat food products for human food); or

(iv) It is, in whole or in part, the product of an animal that died otherwise than by slaughter; or

(v) Its container is composed, in whole or in part, of any poisonous or deleterious substance which may render the contents injurious to health; and

(2) Such adulterated articles are intended to be or are distributed from the establishment while capable of use as human food.

(b) When any such establishment is identified by a Program inspector as one producing adulterated product, which would clearly endanger public health under the criteria in paragraph (a) of this section, the following procedure will be followed:

(1) The Program inspector will informally advise the operator of the establishment concerning the deficiencies found by him and report his findings to the appropriate Regional Director for the Program. When it is determined by the Regional Director that any establishment preparing products solely for distribution within any State is producing adulterated products for distribution within such State which would clearly endanger the public health, written notification thereof will be issued to the appropriate State officials, including the Governor of the State and the appropriate Advisory Committee, for effective action under State or local law to prevent such endangering of the public health. Such written notification shall clearly specify the deficiencies deemed to result in the production of adulterated products and shall specify a reasonable time for such action under State or local law.

(2) If effective action is not taken under State or local law within the specified time, written notification shall be issued by the Regional Director to the operator of the establishment, specifying the deficiencies involved and allowing him ten days to present his views or make the necessary corrections, and notifying him that failure to correct such deficiencies may result in designation of the establishment and operator thereof as subject to the provisions of titles I and IV of the Act as though engaged in commerce.

(§ 331.5(b) continued)

(3) Thereafter the Program inspector shall survey the establishment and designate it if he determines, in consultation with the Regional Director, that it is producing adulterated products, which would clearly endanger the public health, and formal notice of such designation will be issued to the operator of the establishment by the Regional Director.

(c) Products on hand at the time of designation of an establishment under this section are subject to detention, seizure and condemnation in accordance with Part 329 of this subchapter: Provided, That products that have been federally inspected and so identified and that have not been further prepared at any nonfederally inspected establishment may be released for distribution if the products appear to be not adulterated or misbranded at the time of such release.

(d) No establishment designated under this section can lawfully prepare any products unless it first obtains inspection or qualifies for exemption under § 303.1 of this subchapter. All of the provisions of the regulations shall apply to establishments designated under this section, except that the exceptions provided for in § 331.3 of this part shall apply to such establishments.

§ 331.6 Designation of States under section 205 of the Act; application of sections of the Act and the regulations.

Each of the following States has been designated, effective on the date shown below, under section 205 of the Act, as a State in which the provisions of the sections of the Act and regulations specified below shall apply to operators engaged, other than in or for commerce, in the kinds of business indicated below:

Sections of Act and Regulations	Classes of Operators	State	Effective Date of Designation	
* Act, 202; §§ 320.1, 320.2, 320.3, and 320.4.	Persons engaged (not in or for commerce) in (1) the business of slaughtering any livestock or pre- paring, freezing, packaging or labeling, any livestock car- casses or parts or products thereof, for use as human food or animal food; (2) the business of buying or selling (as a meat broker, whole- saler or otherwise), transporting or storing any live- stock carcasses or	Arkansas	3-29-82	*
		California	4-1-76	
		Colorado	7-1-75	
		Connecticut	10-1-75	
*		Guam	11-19-76	*
		Idaho	3-29-82	
		Kentucky	4-18-73	
		Maine	2-9-81	
*		Massachusetts	1-12-76	*
		Michigan	3-29-82	
		Minnesota	1-31-75	
		Missouri	1-31-75	
		Montana	1-31-75	
		Nebraska	1-31-75	
		Nevada	1-31-75	
		New Hampshire	10-29-79	
		New Jersey	7-1-75	
		New York	7-16-75	
		North Dakota	7-23-73	

	parts or products thereof; or (3) business as a renderer, or in the business of buying, selling, or transporting any dead, dying, disabled, or diseased livestock or parts of carcasses of any livestock that died otherwise than by slaughter.	N. Mariana I. 10-29-79 Oregon 1-31-75 Pennsylvania 5-2-74 Puerto Rico 11-19-76 Rhode Island 3-29-82 Tennessee 10-1-75 Virgin Is. 11-19-76 Washington 1-31-75	
*	Act, 203; § 320.5.	Person engaged (not in or for commerce in business as a meat broker; renderer; animal food manufacturer; wholesaler or public warehouseman of livestock carcasses, or parts or products thereof; or buying, selling, or transporting any dead, dying, disabled or diseased livestock, or parts of carcasses of any such livestock that died otherwise than by slaughter.	Arkansas 3-29-82 California 4-1-76 Colorado 7-1-75 Connecticut 10-1-75 Guam 11-19-76 Idaho 3-29-82 Kentucky 4-18-73 Maine 2-9-81 Massachusetts 1-12-76 Michigan 3-29-82 Minnesota 1-31-75 Missouri 1-31-75 Montana 1-31-75 Nebraska 1-31-75 Nevada 1-31-75 New Hampshire 10-29-79 New Jersey 7-1-75 New York 7-16-75 North Dakota 7-23-75 N. Mariana Is. 10-29-79 Oregon 1-31-75 Pennsylvania 5-2-74 Puerto Rico 11-19-76 Rhode Island 3-29-82 Tennessee 10-1-75 Virgin Islands 11-19-76 Washington 1-31-75
*	Act, 204; §§ 325.20 and 325.21.	Persons engaged (not in or for commerce in the business of buying, selling, or transporting any dead, dying, disabled or diseased animals, or parts of carcasses of	Arkansas 3-29-82 Connecticut 10-1-75 Quam 11-19-79 Idaho 3-29-82 Kentucky 4-18-73 Maine 2-9-81 Massachusetts 1-12-76 Michigan 3-29-82 Minnesota 1-31-75

any animals that
died otherwise
than by slaughter.

Montanna	1-31-75	
Nevada	1-31-75	
New Hampshire	10-29-79	
New Jersey	7-1-75	
New York	7-16-75	
North Dakota	7-23-75	
N. Mariana Is.	10-29-79	
Oregon	1-31-75	
Pennsylvania	5-2-74	
Puerto Rico	11-19-76	
Rhode Island	3-29-82	*
Virgin		
Islands	11-19-76	
Washington	1-31-75	

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PART 335-RULES OF PRACTICE GOVERNING PROCEEDINGS
UNDER THE FEDERAL MEAT INSPECTION ACT

Authority: 34 Stat. 1264, as amended; 21 U.S.C. 621.

Subpart A - General

§ 335.1 Scope and applicability of rules of practice.

(a) The Uniform Rules of Practice for the Department of Agriculture promulgated in Subpart H of Part 1, Subtitle A, Title 7, Code of Federal Regulations, are the Rules of Practice applicable to adjudicatory, administrative proceedings under sections 4, 6, 7(e), 8, and 401 of the Federal Meat Inspection Act (21 U.S.C. 604, 606, 607(e), 608 and 671). In addition, the Supplemental Rules of Practice set forth in Subpart B of this Part shall be applicable to such proceedings.

(b) The rules of practice set forth in Subpart C of this Part shall be applicable to the suspension of assignment of inspectors for threats to forcibly assault or forcible assault, intimidation or interference with any inspection service employee pursuant to section 305.5(b) of the regulations (9 CFR 305.5(b)) under the Federal Meat Inspection Act. In addition, the definitions applicable to proceedings under the Uniform Rules of Practice (7 CFR 1.132) shall apply with equal force and effect to proceedings under Subpart C.

(c) The rules of practice set forth in Subpart D of this Part shall be applicable to the suspension of assignment of inspectors under section 3(b) of the Act (21 U.S.C. 603(b)). In addition, the definitions applicable to proceedings under the Uniform Rules of Practice (7 CFR 1.132) shall apply with equal force and effect to proceedings under Part 313.

Subpart B - Supplemental Rules of Practice

§ 335.10 Refusal or withdrawal of inspection service under section 401 of the Act.

If the Administrator has reason to believe that the applicant for or recipient of service under Title I of the Act is unfit to engage in any business requiring such inspection because of any of the reasons specified in section 401 of the Act, he may institute a proceeding by filing a complaint with the Hearing Clerk, who shall promptly serve a true copy thereof upon each respondent, as provided in section 1.147(b) of the Uniform Rules of Practice (9 CFR 1.147(b)).

§ 335.11 Withdrawal of inspection service for failure of an establishment to destroy any condemned carcass or part thereof or any condemned meat or meat food product.

(a) In any situation in which the Administrator has reason to believe that an establishment which receives inspection service under Title I of the Federal Meat Inspection Act has failed to destroy any condemned carcass or part thereof or any condemned meat or meat food product, as required under sections 4 and 6 of the Federal Meat Inspection Act (21 U.S.C. 604 and 606) and the regulations in this subchapter, he may notify the operator of the establishment, orally or in writing, of the Administrator's intent to withdraw (for such period or indefinitely as the Administrator deems necessary to

(§ 381.145(f) continued)

partial quality control program to assure compliance with the requirements of the Act and regulations thereunder. The Secretary shall continue to provide the Federal inspection necessary to carry out the responsibilities of the Act.

(f) Labeling Logo. Owners and operators of official establishments having a total plant quality control system approved under the provisions of paragraph (c) of this section, may only use, as a part of any labeling, the following logo. Any labeling bearing the logo and any wording of explanation with respect to this logo shall be approved as required by Subparts M and N of this Part.



(g) Termination of Total Plant Quality Control or Partial Quality Control.

(1) The approval of a total plant quality control system or a partial quality control program may be terminated at any time by the owner or operator of the official establishment upon written notice to the Administrator.

(2) The approval of a total plant quality control system or partial quality control program may be terminated upon the establishment's receipt of a written notice from the Administrator under the following conditions:

(i) If adulterated or misbranded poultry product is found by the Administrator to have been prepared for or distributed in commerce by the subject establishment. In such case, opportunity will be provided to the establishment owner or operator to present views to the Administrator within 30 days of the date of terminating the approval. In those instances where there is a conflict of facts, a hearing, under applicable Rules of Practice, will be afforded to the establishment owner or operator, if requested, to resolve the conflict. The Administrator's termination of approval shall remain in effect pending a final determination of the proceeding.

(ii) If the establishment fails to comply with the quality control system or program to which it has agreed after being notified by letter from the Administrator or his designee. Prior to such termination, opportunity will be provided to the establishment owner or operator to present views to the Administrator within 30 days of the date of the letter. In those instances where there is a conflict of facts, a hearing, under applicable Rules of Practice, will be afforded to the establishment owner or operator, if requested, to resolve the conflict. The Administrator's termination of approval shall remain in effect pending a final determination of the proceeding.

(§ 381.145(g) continued)

(3) If approval of the total plant quality control system or partial quality control program has been terminated in accordance with the provisions of this section, an application and request for approval of the same or a modified total plant quality control system will not be evaluated by the Administrator for at least 6 months from the termination date, or for at least 2 months from the termination date in the case of a partial plant quality control program.

* (h) Containers with substances approved for use in the
* processing of products in § 381.147(f)(3) of this subchapter which
* enter any official establishment for use in poultry scald
* water shall, at all times, while they are in such establishment, bear labels
* showing the chemical names of the substances in such preparations. In the
* case of preparations containing substances which may be used under
* § 381.147(f)(3) only in limited amounts, the container labels shall also show
* the percentage of each such substance in the preparation and shall provide
* dilution directions which prescribe the maximum allowable use concentration of
* the preparation.

§ 381.146 Sampling at official establishments.

Inspectors may take, without cost to the Department, such samples as are necessary of any poultry product, or other article for use as an ingredient of any poultry product, at any official establishment to determine whether it complies with the requirements of the regulations.

§ 381.147 Restrictions on the use of substances in poultry products.

(a) All ingredients and other substances used in the processing or handling of poultry products at official establishments shall be such as will not result in adulteration or misbranding of the poultry products.

(b) Poultry products and poultry broth used in the processing of poultry products shall have been processed in the United States only in an official establishment, or imported from a foreign country listed in § 381.196(b), and inspected and passed, in accordance with the regulations. Detached ova and offal shall not be used in the processing of any poultry products, except that poultry feet may be processed for use as human food when handled in a manner approved by the Administrator in specific cases, and detached ova may be used in the processing of poultry products if the processor demonstrates that such ova comply with the requirements under the Federal Food, Drug, and Cosmetic Act.

(c) Liquid, frozen, and dried egg products used in the processing of any poultry product shall have been prepared under inspection and be so marked in accordance with the Egg Products Inspection Act.

(d) Carcasses, parts thereof, meat and meat food products of cattle, sheep, swine, goats, or equines may be used in the processing of poultry products only if they were prepared in the United States only in an official meat packing establishment, or imported, and were inspected and passed, in accordance with the Federal Meat Inspection Act, and the regulations under

(§ 381.147(d) continued)

such Act (Subchapter A of this chapter) and are so marked. Poultry products containing pork must be treated to destroy possible live trichinae by one of the methods prescribed in section 318.10(c) of the meat inspection regulations (9 CFR 318.10(c)), or in lieu of such treatment the pork ingredient may be so treated.

(e) All isolated soy protein used in poultry products processed in any official establishment shall contain not more and not less than 0.1 percent titanium, incorporated as food grade titanium dioxide, and the presence of such substance must be shown on the label of the container of the isolated soy protein at all times that the article is in the official establishment.

(f) (1) No substance may be used as an ingredient or otherwise in the processing of any raw or cooked poultry product unless its use is approved as shown in Table 1 in subparagraph (3) of this paragraph or elsewhere in this part, or by the Administrator in specific cases.

(2) Additives, to be used in the processing of poultry products, will be approved only if they comply with the following criteria:

(i) No food additive or other substance subject to section 408, 409, or 706 of the Federal Food, Drug, and Cosmetic Act may be used if it is deemed "unsafe" under that Act. No other additive may be used if, in the judgment of the Administrator, it is an added poisonous or deleterious substance which may render the poultry products injurious to health or otherwise unfit for human food.

(ii) The additive shall not promote deception or cause the product to be otherwise adulterated or misbranded. Scientific data acceptable to the Administrator showing that the additive meets the criteria specified in this section shall be submitted by the person interested in having the additive approved.

(3) The substances specified in the following table are acceptable for use in the processing of poultry products provided they are used within the limits of the amounts stated and under other conditions as prescribed by applicable regulations.

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Class of Substance	Substance	Purpose	Products	Amount
Curing accelerators; must be used only in combination with curing agents.	Ascorbic acid.	To accelerate color fixing.	Cured poultry; cured, comminuted poultry products.	75 ozs. to 100 gals. pickle at 10 percent pump level; 3/4 oz. to 100 lbs. of poultry product; 10 percent solution to surfaces of the product prior to packaging. (The use of such solution shall not result in the addition of a significant amount of moisture to the product.)
	Erythorbic acid.	do	do	do.
	Fumaric acid.	do	Cured, comminuted poultry or poultry products.	0.065 percent (or 1 oz. to 100 lb.) of the weight of the poultry or poultry byproducts, before processing.
	Sodium ascorbate.	do	Cured poultry; cured, comminuted poultry product.	87.5 ozs. to 100 gals. pickle at 10 percent pump level; 7/8 oz. to 100 lbs. of poultry product; 10 percent solution to surfaces of product prior to packaging. (The use of such solution shall not result in the addition of a significant amount of moisture to the product.)
	Sodium erythorbate.	do	do	do.
	Citric acid or sodium citrate.	do	do	May be used in cured products to replace up to 50 percent of the ascorbic acid or sodium ascorbate that is used.

* * * * *

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Class of Substance	Substance	Purpose	Products	Amount
Curing agents.	Sodium or potassium nitrate.	Source of nitrite.	do	7 lbs. to 100 gals. pickle; 3 1/2 ozs. to 100 lbs. of poultry product (dry cure); 2 3/4 ozs. to 100 lbs. of chopped poultry meat.
	Sodium or potassium nitrite. (Supplies of sodium nitrite and potassium nitrite and mixtures containing them must be kept securely under the care of a responsible employee of the establishment. The specific nitrite content of such supplies must be known and clearly marked accordingly.)	To fix color.	Cured products.	2 lbs. to 100 gals. pickle at 10 percent pump level; 1 oz. to 100 lbs. of poultry product (dry cure); 1/4 oz. to 100 lbs. chopped poultry meat. The use of nitrites, nitrates, or combination shall not result in more than 200 ppm of nitrite, calculated as sodium nitrite, in finished product.
Emulsifying agents.	Acetylated mono-glycerides.	To emulsify product.	Various.	Sufficient for purpose.

Class of Substance	Substance	Purpose	Products	Amount
	Monosodium glutamate.	do	do	do.
	Sodium sulfoacetate derivative of mono- and diglycerides.	do	do	0.5 percent.
	Sugars approved (sucrose and dextrose).	do	do	Sufficient for purpose.
Gases.	Carbon dioxide solid (dry ice).	To cool product or facilitate chopping or packaging.	Various.	do.
	Carbon dioxide liquid.	Contact freezing.	do	do.
	Nitrogen.	To exclude oxygen from sealed containers.	do	
	Nitrogen liquid.	Contact freezing.	do	do.
Miscellaneous.	Sodium bicarbonate.	To neutralize excess acidity; cleaning vegetables.	Rendered fat, soups, curing, pickle.	do.

Class of Substance	Substance	Purpose	Products	Amount
* * * * *	Sodium hydroxide	To decrease the amount of cooked out juices.	Poultry food products containing phosphates.	May be used only in combination with phosphate in a ratio not to exceed one part sodium hydroxide to four parts phosphate. *
	Calcium propionate.	To retard mold growth.	Fresh pie dough.	0.3 percent of calcium propionate or sodium propionate alone, or in combination, based on weight of the flour used. *
	Sodium propionate.	do	do	do. *
* * * * *	Disodium phosphate.	To decrease the amount of cooked out juices.	Poultry food products except where otherwise prohibited by the poultry inspection regulations.	0.5 percent of total product. * * * * * *
	Monosodium phosphate.	do	do	do. *
* * *	Sodium metaphosphate, insoluble.	do	do	do. * * *
* * *	Sodium polyphosphate, glassy.	do	do	do. * * *
	Sodium tripolyphosphate.	do	do	do. *

Class of Substance	Substance	Purpose	Products	Amount
	Sodium pyrophosphate.	do	do	do.
	Sodium acid pyrophosphate.	do	do	do.
*	Dipotassium phosphate.	do	do	do. *
*	Monopotassium phosphate.	do	do	do. *
*	Potassium tripolyphosphate.	do	do	do. *
*	Potassium pyrophosphate.	do	do	do. *
*Poultry scald agents; must be removed by subsequent cleaning operations.	Alpha-hydro-omega-hydroxy-poly(oxyethylene) poly(oxypropylene) (minimum 15 moles) poly (oxyethylene) block copolymer (poloxamer).	To remove feathers.	Poultry carcasses	Not to exceed 0.05% by weight in scald water. *
*	Dimethylpolysiloxane.	do	do	Sufficient for purpose. *
*	Dioctyl sodium sulfosuccinate.	do	do	do. *
*	Dipotassium phosphate.	do	do	do. *
*	Ethylenediamine-tetraacetic acid (sodium salts).	do	do	do. *

Class of Substance	Substance	Purpose	Products	Amount
* *	Lime (calcium oxide, calcium hydroxide).	do	do	do. * *
* * *	Polyoxyethylene (20) sorbitan monooleate.	do	do	Not to exceed 0.0175% in scald water. * * *
* *	Potassium hydroxide.	do	do	Sufficient for purpose. * *
*	Propylene glycol.	do	do	do. *
*	Sodium acid phosphate.	do	do	do. *
*	Sodium bicarbonate.	do	do	do. *
*	Sodium carbonate.	do	do	do. *
* *	Sodium dodecylbenzene- sulfonate.	do	do	do. * *
* *	Sodium-2-ethylhexyl sulfate.	do	do	do. * *
*	Sodium hexametaphosphate.do		do	do. *
*	Sodium hydroxide.	do	do	do. *
*	Sodium layryl sulfate.	do	do	do. *
* *	Sodium phosphate (mono-, do di-, tribasic).		do	do. * *
*	Sodium pyrophosphate.	do	do	do. *

Class of Substance	Substance	Purpose	Products	Amount
*	Sodium sesquicarbonate.	do	do	do. *
*	Sodium sulfate.	do	do	do. *
*	Sodium tripolyphosphate.	do	do	do. *
*	Tetrasodium pyrophosphate.	do	do	do. *
*	Proteolytic enzymes.	Aspergillus oryzae.	Raw poultry muscle tissue of hen, cock, mature turkey, mature duck, mature goose, and mature guinea.	Solutions consisting of water and approved proteolytic enzyme applied or injected into raw poultry tissue shall not result in a gain of more than 3 percent above the weight of the untreated product. *

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(§ 381.223. continued)

misbranded, except that the official inspection legend shall not be used. Such products may not enter official establishments. After said 90-day period, only federally inspected and passed products may be distributed within the designated State, except as provided in § 381.10.

§ 381.224 Designation of States under section 11 of the Act; application of sections of the Act and the regulations.

Each of the following States has been designated, effective on the date shown below, under section 11 of the Act, as a State in which the provisions of the sections of the Act and regulations specified below shall apply to operators engaged, other than in or for commerce, in the kinds of business indicated below:

Paragraphs of act and regulations	Classes of operators	State	Effective date
Act, 11(b); §§ 381.175-381.178	Persons engaged (not in or for commerce) in (1) the business of slaughtering any poultry or processing, freezing, packaging, or labeling any poultry carcasses, or parts or products thereof, for use as human food or animal food; (2) the business of buying or selling (as a poultry prod- ucts broker, whole- saler, or otherwise), transporting or storing any poultry carcasses, or parts or products thereof; or (3) business as a renderer or in the business of buying, selling, or trans- porting any dead, dying, disabled, or diseased poultry or parts of carcasses of any poultry that died otherwise than by slaughter.	Arkansas	11-12-76
		California	4-1-76
		Colorado	7-1-75
		Connecticut	10-1-75
		Georgia	11-12-76
		Guam	11-19-76
		Idaho	11-12-76
		Kentucky	4-18-73
		Maine	11-12-76
		Massachusetts	1-12-76
		Michigan	4-12-76
		Minnesota	1-31-75
		Missouri	1-31-75
		Montana	1-31-75
		Nebraska	1-31-75
		Nevada	1-31-75
		New Hampshire	10-29-79
		New Jersey	7-1-75
		New York	7-16-75
		North Dakota	7-23-73
		N. Mariana Is.	10-29-79
		Oregon	1-31-75
		Pennsylvania	5-2-74
		Puerto Rico	11-19-76
		Rhode Island	3-29-82
		South Dakota	11-12-76
		Tennessee	10-1-75
		Utah	11-12-76
		Virgin Islands	11-19-76
		Washington	1-31-75
		West Virginia	11-12-76
Act, 11(c); § 381.179	Persons engaged (not in or for commerce) in business as a poultry products	Arkansas	11-12-76
		California	4-1-76
		Colorado	7-1-75
		Connecticut	10-1-75

broker; renderer;	Georgia	11-12-76
animal food manu-	Guam	11-19-76
facturer; whole-	Idaho	11-12-76
saler or public	Kentucky	4-18-73
warehouseman of	Maine	11-12-76
poultry carcasses,	Massachusetts	1-12-76
or parts or prod-	Michigan	11-12-76
ucts thereof; or	Minnesota	1-31-75
buying, selling,	Missouri	1-31-75
or transporting	Montana	1-31-75
dead, dying,	Nebraska	1-31-75
disabled, or	Nevada	1-31-75
diseased poul-	New Hampshire	10-29-79
try or parts of	New Jersey	7-1-75
carcasses of any	New York	7-16-75
poultry that died	North Dakota	7-23-75
otherwise than by	N. Mariana Is.	10-29-79
slaughter.	Oregon	1-31-75
	Pennsylvania	5-2-74
	Puerto Rico	11-19-76
	Rhode Island	3-29-82
	South Dakota	11-12-76
	Tennessee	10-1-75
	Utah	11-12-76
	Virgin Islands	11-19-76
	Washington	1-31-75
	West Virginia	11-12-76

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Act, 11(d); § 381.194

Persons engaged (not
in or for commerce)
in the business of
buying, selling or
transporting any dead,
dying, disabled or
diseased poultry, or
parts or carcasses of
any poultry that died
otherwise than by
slaughter

Arkansas	11-12-76
Georgia	11-12-76
Guam	11-19-76
Idaho	11-12-76
Maine	11-12-76
Michigan	11-12-76
New Hampshire	10-29-79
N. Mariana Is.	10-29-79
Puerto Rico	11-19-76
Rhode Island	3-29-82
South Dakota	11-12-76
Utah	11-12-76
Virgin Islands	11-19-76
West Virginia	11-12-76

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§ 381.225 Criteria and procedure for designating establishments with operations which would clearly endanger the public health; disposition of poultry products therein.

(a) An establishment in any State not listed in § 381.221 that is preparing poultry products solely for distribution within such State shall be designated as one producing adulterated products which would clearly endanger the public health, if:

(1) Any poultry product processed at the establishment is adulterated in any of the following respects:

(i) It bears or contains a pesticide chemical, food additive, or color additive, that is "unsafe" within the meaning of sections 408, 409, or 706 of the Federal Food, Drug, and Cosmetic Act or was intentionally subjected to

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